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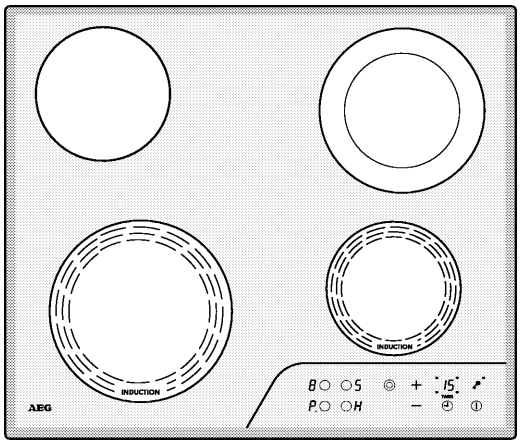
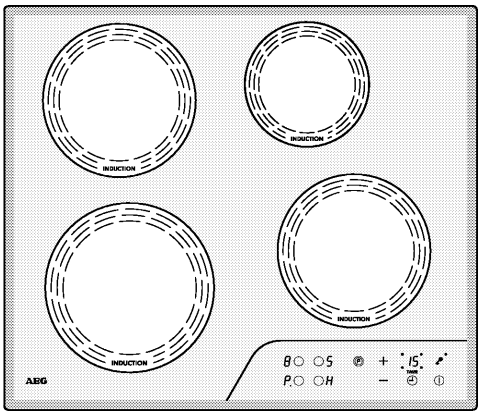
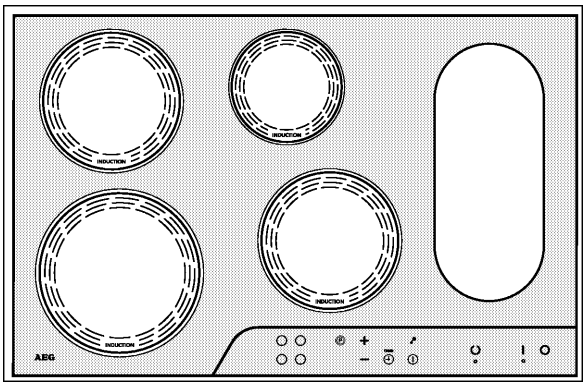
SERVICE MANUAL

HOBS







Induction Glass Ceramic Cooking Surface

C 67100 K
C 68000 K
C 88900 K

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Special notes on induction cooking zones

- Scientific investigations have shown that an influence on or endan-gering of patients with implanted heart pace makers by AEG induc-tion cooking zones are normally not to be expected. The distance between the trunk and the cooking zone should howe-ver never be less than 30 cm!

- Electromagnetic fields can influence electronic circuits and interfere with transistor radios.

- Do not put magnetically rechargable objects (e.g. credit cards, casset-tes etc.) on the glass ceramic surface while the induction cooking zone(s) is (are) in use!

- Do not put any metallic objects (e.g. spoons, pan lids etc.) on the induction surface, since they can be warmed up when the induction surface is in use.

Certain cooking pots may produce some noise during cooking on induction cooking zones. This, however, is no malfunction of the cooking zone and this does not affect the function in any way.

How to avoid damaging your appliance

- Do not use the cooking surface as a work surface or for storage.
- Do not use the cooking zones with empty pots and pans.
- Glass ceramic is insensitive to temperature shock and very robust, however it is not unbreakable. Especially sharp and hard objects that fall on the cooking surface can damage it.
- Do not use pans with damaged bases that are rough and have burrs. Scratching may occur when the pans are slid.
- Do not place any pans on the cooking surface frame. Scratching may occur or the paint damaged.
- Make sure that no acidic liquids, e.g. vinegar, lemon or descaling agents are spilt onto the frame of the cooking surface, since these cause matte spots.
- If sugar or a preparation with sugar comes into contact with the hot cooking zone and melts there it must be cleaned off immediately with a scraper while it is still hot. If it cools, damage to the surface may occur on removal.
- Keep all items and materials that can melt away from the glass cera-mic surface, e.g. plastics, aluminium foil, or oven foils. If something of this nature should melt onto the glass ceramic surface, it must also be removed immediately using the scraper.
- Avoid boiling pans dry. The bases could be irreparably damaged in the process and the glass ceramic cooking surface also damaged.

Appliance description

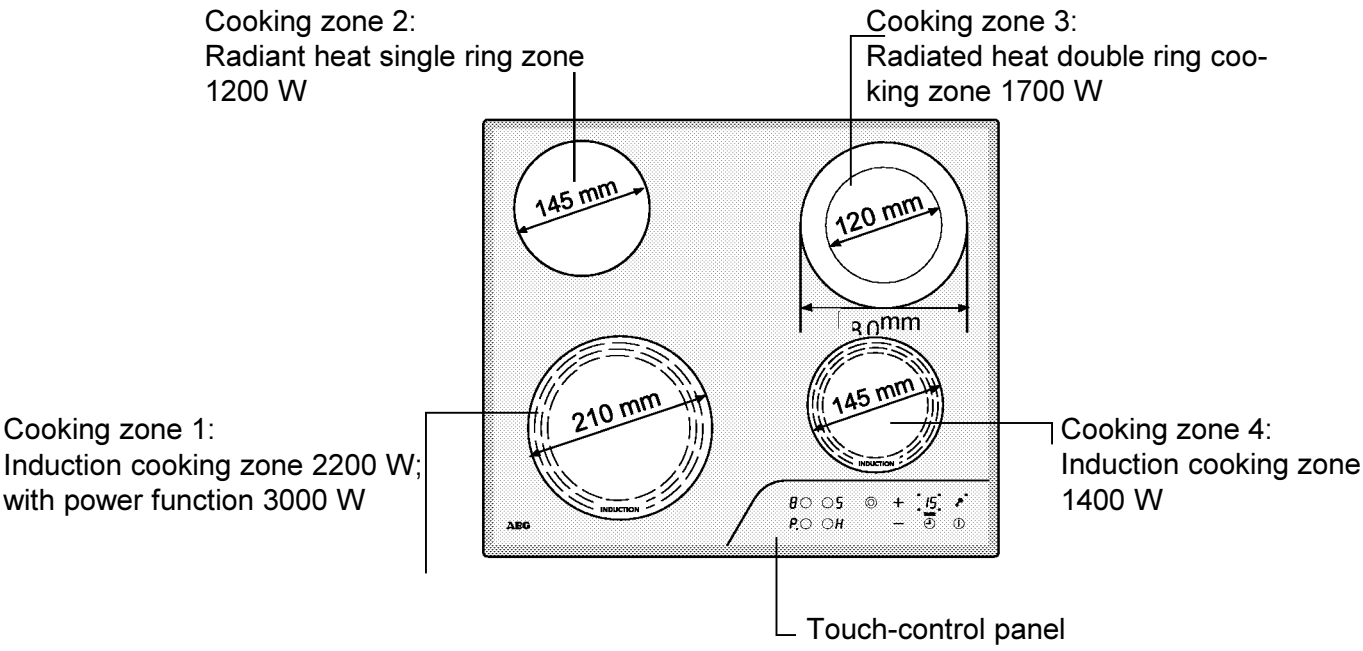
Function and the way the induction cooking zone works

A copper wire induction coil is beneath the glass ceramic cooking surface. This generates electromagnetic fields, which act directly on the base of the pots and pans and not, as with other heating up methods, first heat up the glass ceramic. This means that **the base of the pan is** immediately heated up, which saves time and energy. Since the heat required for cooking is generated directly in the base of the pan the cooking zone itself hardly warms up. It only receives the reflected heat from the pan base.

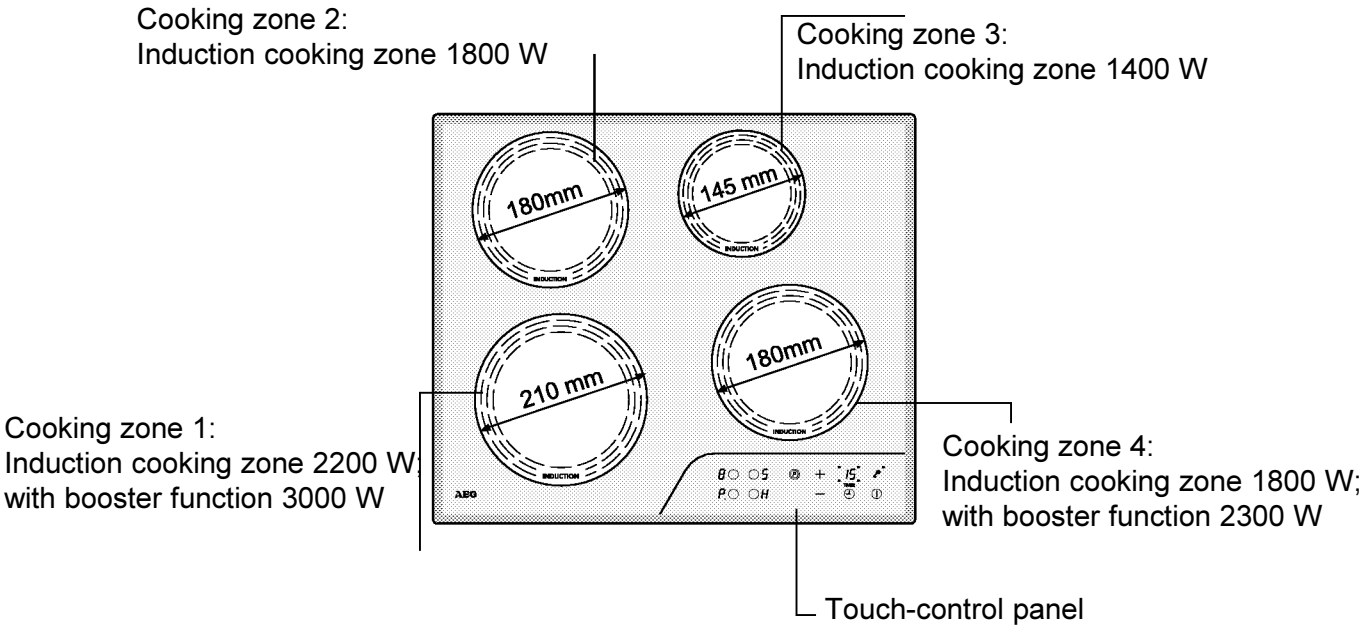
Note:
If there is no pot or pan on the cooking zone there is no energy transfer (heating up) and thereby absolute security against acci-dental switching on.

For technical reasons it is necessary that a cooling blower operates
when the induction cooking zone is on.

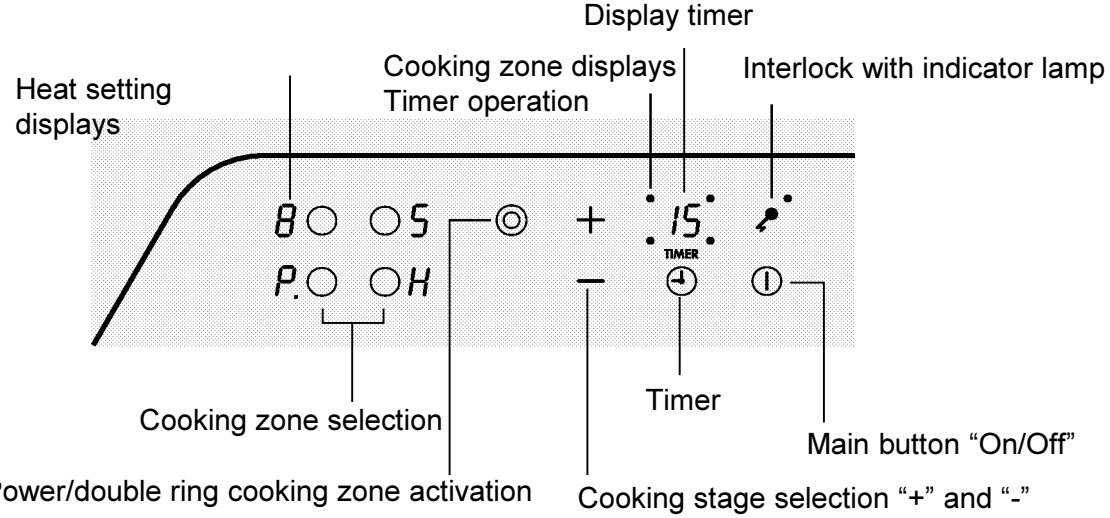
Features of the ceramic hob C67100K



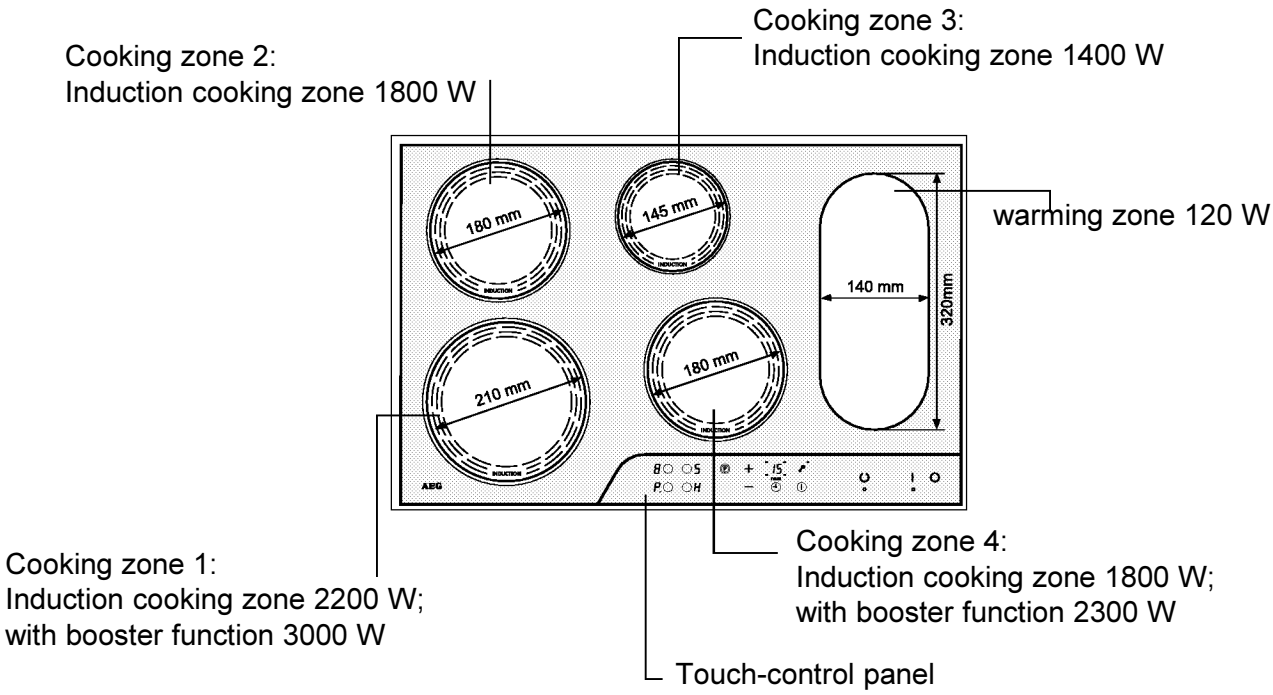
Features of the ceramic hob C68000K



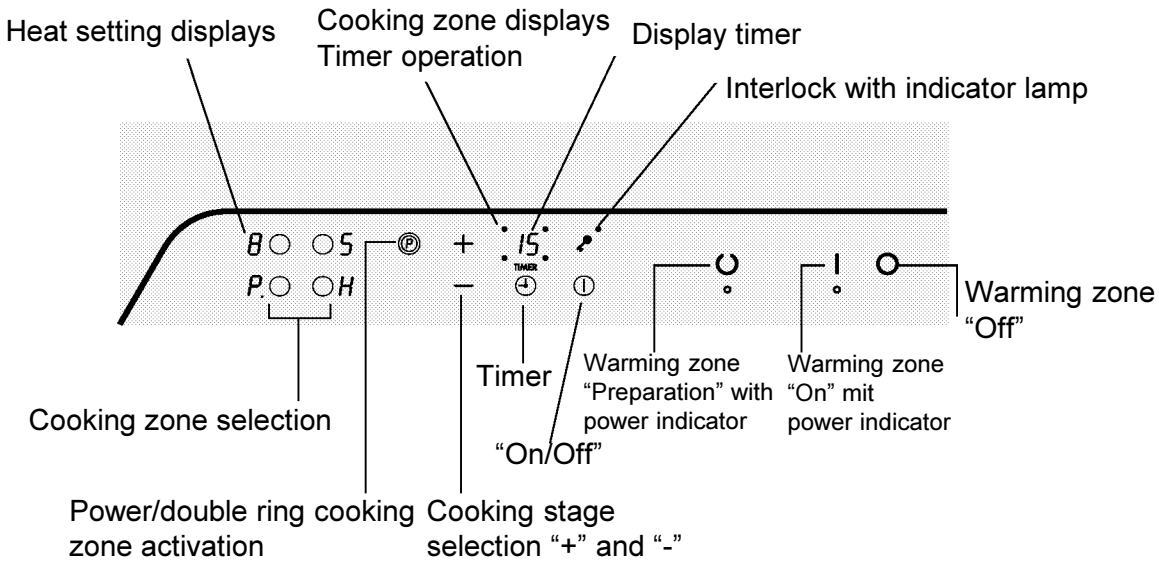
Control field C67100K and C68000K



Features of the ceramic hob C88900K



Control Field C88900K



The digital displays

Digits 1 to 9 and four different letters can appear in the display.

- The digits show the cooking stage set.
  - 1 = **the lowest capacity**
  - 9 = **the highest capacity**
  - 6 = **intermediate stage (= 6,5)**

- The letters indicate the functions:
  - F = **Error Display**
    flashes if the cooking zone is switched on
    - no pan is on the cooking zone or
    - an unsuitable pot or pan is being used.
  - A = **Automatic Heating Up (possible for all cooking zones)**
    is lit, if the cooking zone is set to automatic heating up; (is lit until the automatic feature switches over to the set further cooking stage).
  - H = **Residual Heat Display**
    Danger! Cooking zone still hot; it extinguishes when the cooking zone has cooled down. This display appears only if the cooking zone is switched off.
  - P = **Power Function**
    lights up when the Power Function is activated. The Power Function delivers extra-high heating power. It can be switched on for cooking zone 1 (front left ø 210 mm).
  - - = lights up when
    - the cooking zone is overheated or
    - the automatic switch-off function has been activated.

    (also see “What to do when ...“)

Safety cutoff for the rings

If one of the rings is not switched off after a certain time or if the cooking setting is not changed, **all** the rings are automatically switched off. [-] appears in the cooker and the ceramic hob ring displays of **all** the rings that were switched on.

- Cooking setting 1 – 2 after 6 hours
- Cooking setting 3 – 4 after 5 hours
- Cooking setting 4 – 5 after 4 hours
- Cooking setting 5 – 9 after 1.5 hours

Resetting the safety cut-out

Turn all the ring switches to the zero position to cancel the active safety cutoff of the rings. The rings are then ready for operation again.
[H] appears in the ceramic hob display if residual heat is still present.

Suitable kitchenware for induction cooking zones

Pots and Pans

- In principle all pots and pans with magnetic bases are suitable. These are steel, steel-enamel as well as cast-iron pots and pans.
- High grade steel pans with a mixed metal base (sandwich base, e.g. Tefal with an aluminium/ copper base) are suitable for induction only if the manufacturer has expressly marked them as such. In that case they have a ferromagnetic percentage in the base.
- If you wish to use a special type of pan (e.g. a pressure cooker, sim-mering pan, wok, etc.), please observe the manufacturer's instruc-tions.
- Aluminium, copper, brass, stainless steel pots and pans (unless especi-ally designated as suitale for induction), glass, ceramic or porcelain are not suitable for induction cooking zones. The cooking zone reacts as if it were being used without a pot or pan: Error code [F.].
  Look for the label: Suitable for induction!

Suitability Test

If you are not sure if a pot or pan is suitable for cooking or frying on the induction cooking zone you can check this as follows:

- Place a pot filled with a little water (3-5 mm filling height) on the cooking zone. Switch the cooking zone to full power (switch setting 9).
  Caution: The pan base of suitable kitchenware heats up within a few seconds!

- You can also check this with a magnet. If it remains fixed to the base the pan is suitable for induction cooking zones.

Pan size

Up to a certain limit the induction cooking zone adapts itself to the size of the pan base diameter. However, the pan base diameter must be of a minimum size, depending on the size of the cooking zone.

For example: **Diameter of the cooking zone 14,5 cm**
For example: Diameter of the pan base at least **12 cm**
For example: **Diameter of the cooking zone 18 cm**
For example: Diameter of the pan base at least **14,5 cm**
For example: **Diameter of the cooking zone 21 cm**
For example: Diameter of the pan base at least **18 cm**

Note:
Please note the **diameter of the pan base** when buying new pans, since the manufacturers usually specify the top edge diameter of their pans.

Automatic pan sensing

The induction cooking zone does not function when unsuitable pans are used.

If the cooking zone is switched on without a suitable pan on it F. flashes in the digital display of the cooking zone.

After about 10 minutes the cooking zone switches itself off automati-cally. - appears in the digital display.

Also when overheating occurs (e.g. heating up a pan cooked empty) or with faults in the electronics the display - is lit. The cooking zone switches itself off automatically.

To be able to switch it on again the cooking zone must have been first switched off and then set to the required stage anew.

Pots and pans for rapid-glowing standard cooking zones (Hob C67600K)

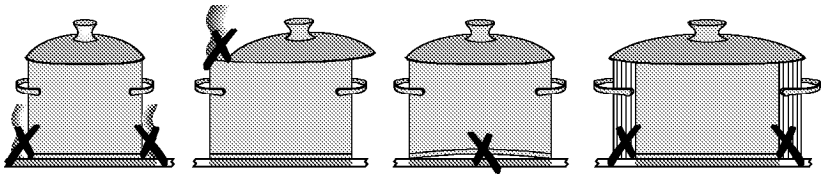
- On principle all pots and pans with level bases are suitable for radiant heat cooking zones. You can recognise good quality pans by the base of the pan, and not from the material from which the pan is made.
- The base should be as thick and flat as possible. Rough bases (e.g. cast iron pots) scratch the hob surfaces when they are slid about.
- Pots with aluminium or copper bases can cause metallic discolouring on the glass ceramic surface, which is very difficult or impossible to remove.
- The saucepan base and cooking zone should be the same size.

Attention! Avoid letting enamel saucepans and frying pans boil dry. The base could be damaged and then scratch the cooking surface when slid. Saucepans and frying pans with sharp edges and burrs will also scratch.

Energy saving tips

- Always place pans on the cooking zone before switching on.
- Ensure that the pots and pans are in the centre of the cooking zone and cover the heated/marked surface.
- Dirty cooking zones and pan bases damage the glass ceramic cooking surface and increase electricity consumption.
- Switch the cooking zone off before cooking is finished to use the residual heat.
- Cooking times are reduced by up to 50%. Not only do you save energy, but more vitamins and minerals are retained.

You will waste energy if the....



<u>Before using for the first time</u>

Initial Cleaning
Wipe the glass ceramic cooking surface with a damp cloth.

Important: Do not use any caustic, abrasive cleaners! The surface could be damaged.

Using the cooking zones

TOUCH CONTROL sensor field

To operate the TOUCH CONTROL sensor field, place you finger from above and flat onto the required field until the corresponding indicator lamp lights up or goes out, or until the required function is carried out.

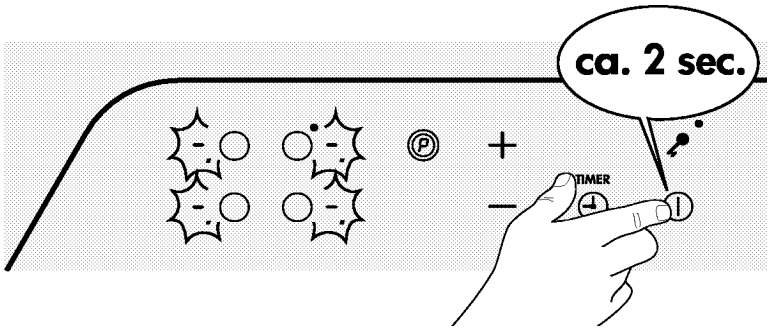
For more speedy adjustment, keep your finger on the sensor field until the required value is reached.

All entries are acknowledged by an acoustic signal.

Switching on the appliance

The complete unit is switched on with the **"On/Off" sensor field ⏻.**

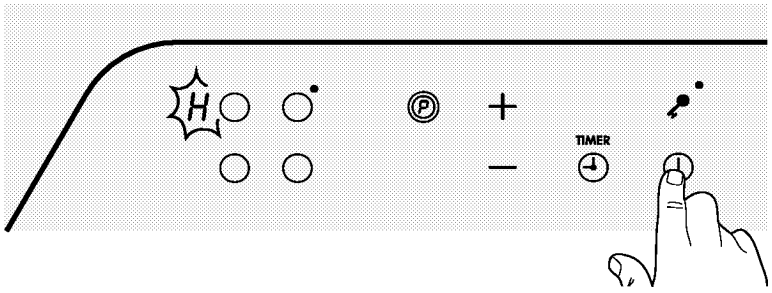
Touch the "On/Off" sensor field for approximately 2 seconds. The digital displays show - and the decimal point flashes.



After you have actuated the "On/Off" sensor field to switch on your unit, one of the cooking zones must be selected with the cooking zone selection keys within approximately 10 seconds. Otherwise, the unit switches itself off again for safety reasons.

Switching off the Appliance

To completely switch off the unit, activate the **"On/Off" sensor field ⏻**.



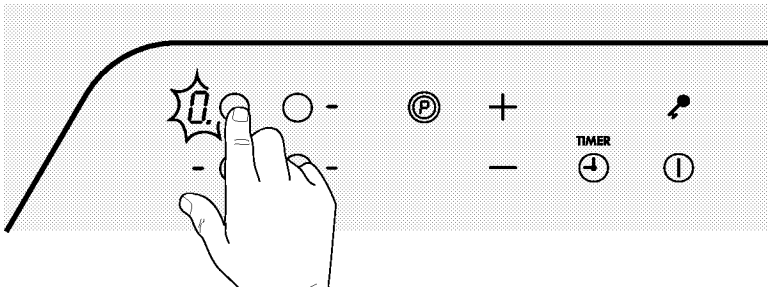
Touch the "On/Off" sensor field for approximately 1 second.

After a single cooking zone or the entire cooking field has been switched off, remaining residual heat is shown in the digital displays of the corresponding cooking zones with H (for "hot").

If all cooking zones are switched off, the appliance switches off automatically after a period of time.

Cooking Zone Selection

To select the required cooking zone touch the corresponding sensor field for approximately 1 second.



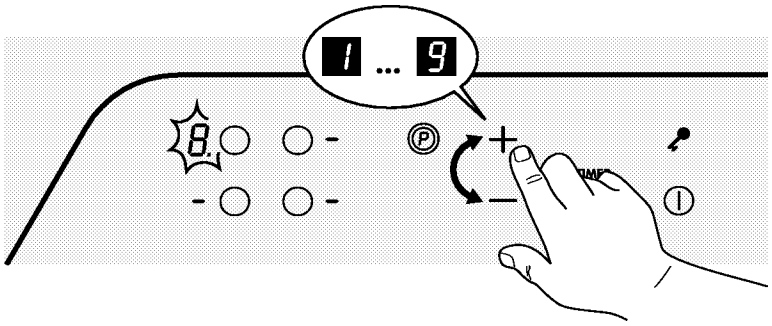
The zero with a decimal point 0. lights up in the associated display field of the cooking zone. The decimal point indicates that settings can only be made in this cooking zone. When you touch the cooking zone sensor field again, the decimal point goes out and further settings are not possible.

To switch off the sensor fields, press ⊕ and ⊖ simultaneously.

Heat Level Selection ⊕ and ⊖

For setting and adjusting the heat level (1. to 9.) on the selected cooking zone.

Increase the heat level with the sensor field ⊕.
Reduce the heat level with the sensor field ⊖.



If several cooking zones are simultaneously in operation, in order to adjust the heat level it is necessary to select the corresponding cooking zone by touching the appropriate sensor field. A decimal point in the display shows the selected cooking zone.

Cooking without the Automatic Heating-Up Function

1. For heating up/browning, select a high power.
2. As soon as steam forms or the fat is hot, switch back to the required continued cooking stage.
3. Reset to zero in order to end cooking.

Note:
When cooking with the induction cooking zone you should take into account that

- the heating-up times are reduced by the direct energy transfer to the pan!
- the cooking process stops immediately after the cooking zone is swit-ched off (no boiling over!)

Cooking with the Automatic Heating-Up Function

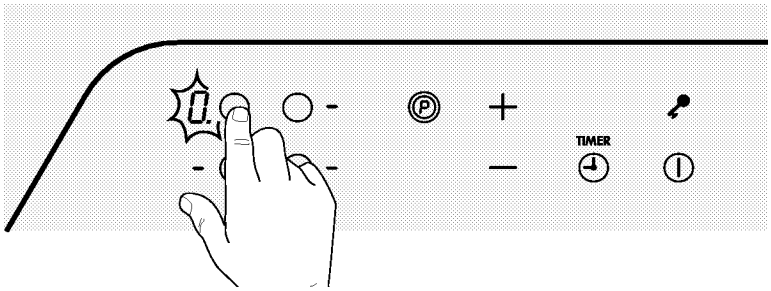
All four cooking zones of the cooking field can be controlled in nine stages and have an automatic heating-up function:

- [1], Lowest cooking stage
- [9], Highest cooking stage
- [A], Heating-up function.

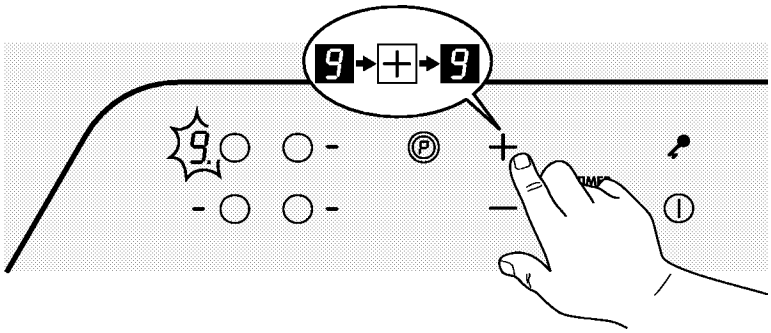
With the automatic heating-up function ([A]), the cooking zone operates for a certain time at full capacity and then automatically switches back to the set continued cooking stage.

The duration of the automatic heating-up function depends on the sel-ected continued cooking stage.

1. Select the required cooking zone with the cooking zone sensor fields. The decimal point in the associated display field illuminates.



2. With the [+] or [−] sensor fields set the cooking stage [9]. Put down briefly and press the [+] sensor field again.



[A] lights up in the cooking stage display.

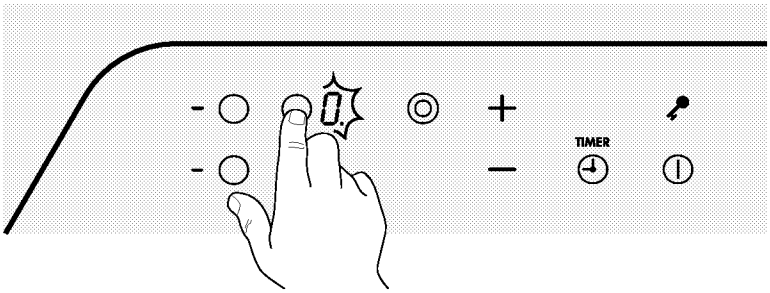
3. Next, press the sensor field [-] and set the required continued cooking stage [1] to [8]. The continued cooking stage set is then displayed.

After 5 seconds, [A] appears in the display again instead of the continued cooking stage. The continued cooking stage is displayed again after the heating-up time expires.

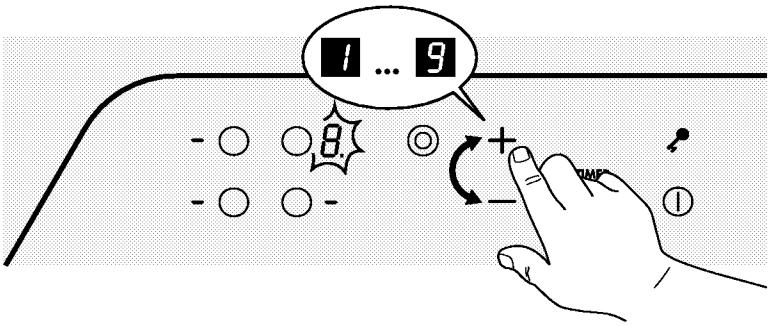
If you select a higher stage when the automatic function is in operation, e.g. from [3] to [5], the previous heating-up time is taken into account. If you select a lower stage, then the automatic function is brought to an immediate end. If you start cooking again on a cooking zone that is still warm, the automatic heating-up function uses the residual heat. This saves time and energy.

Switching the Double ring cooking zone On and Off (C67100K)

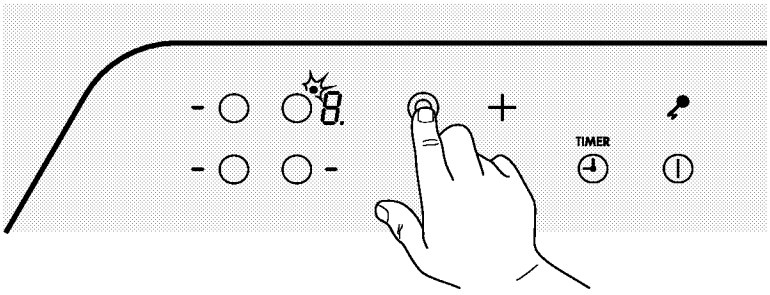
1. Select the corresponding cooking zone.



2. Set the required cooking stage.



3. To switch the double ring cooking zone on or off, place your finger flat onto the touch “switch on double ring cooking zone” control field ⓟ until the indicator lamp lights up or goes out.



Activatiang the power function (C67100K)

The cooking zone must be selected (decimal point in the display) in order to switch on the **Power-Function** (*only in the case of cooking zone 1 front left ø 210 mm). Touch the sensor field “Power/ double ring cooking zone activation” Ⓟ. Ⓟ appears in the display and the Power function is now active.

The Power function is activated for **a maximum of 10 minute**s. Then the cooking zone switches automatically to cooking stage 9.

While the Power function of cooking zone 1 is active, the cooking zone 4 (front right induction cooking zone Ø 145mm) can be operated at maximum heat setting 7. If a higher setting than 7 (e.g. 8, 9 or A) is set for cooking zone 4, the cooking stage display alternately shows the set setting and 7. As soon as the Power function has ended with cooking zone 1 (max. 10 minutes), cooking zone 4 automatically changes to the previously set heat setting.

Activating the power function (C68000K and C88900K)

Using the Power function “P” you can increase the power of **both front cooking zones** for 10 minutes. With this function, you can bring a large quantity of water rapidly to the boil or brown meat very well, for example.

To switch on the Power function, the cooking zone must be selected (decimal point in the display). Touch the sensor field “Power-function” Ⓟ. In the display a Ⓟ appears. The Power function is now active.

The Power function is activated for **a maximum of 10 minute**s. After-wards, the cooking zone automatically switches to cooking stage 9.

The Power function can be canceled as follows:
- Touch the “Power function” Ⓟ sensor.
- Touch the - sensor field.

As soon as the Power function is activated for one of the front cooking zones, less heating power is given to the back cooking zones.

If the Power function for the front right cooking zone is activated, the left back cooking zone can only attain a maximum heating power level of “8”.

If the Power function for the front left cooking zone is activated, the right back cooking zone can only attain a maximum heating power level of “7”.

If a higher level than 7 or 8 is set for the back cooking zones in this case, the display of the cooking zone concerned shows the differing levels in alternation (e.g., 7 and 9).

As soon as the Power function is finished (after a maximum of 10 minutes), the back cooking zones automatically change back to their previously set heating levels.

Activate Warming Zone (C88900K)

1. Touch the “Prepare” sensor field for approx. 2 seconds. A power indicator lights up in the sensor field.

2. Within 10 seconds, touch the sensor field “Activate”. The power indicator under the sensor field “Prepare” goes out and the power indicator “Activate” under the sensor field lights up. The warming zone is now switched on.

3. To switch it off, touch the sensor field “Deactivate”. The power indica-tor under the sensor field “Activate” goes out.

The warming zone can be used independent of the other cooking zones. The warming zone is used to warm food.

Locking/Unlocking the Control Panel

The control panel (with the exception of the “On/Off” sensor field) can be locked at any required time during cooking in order to prevent adju-stment of the settings e.g. caused by wiping over with a cloth. This function is also useful as a child safety measure.

1. Touch the button until the indicator lamp lights up.

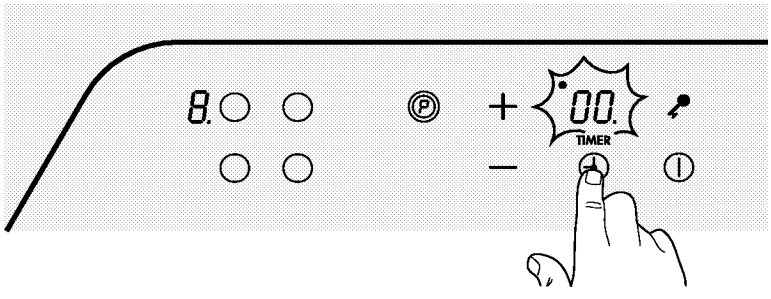
2. To cancel the lock again, touch the lock button again until the indica-tor lamp goes out. **Child safety featur**e! If the cooking field is completely switched off by the “On/Off” sensor field when the locking button is activated, the lok-king button is active when the cooking field is switched back on, i.e. it is first necessary to touch the locking button so that the hobs can be switched back on again.

Timer

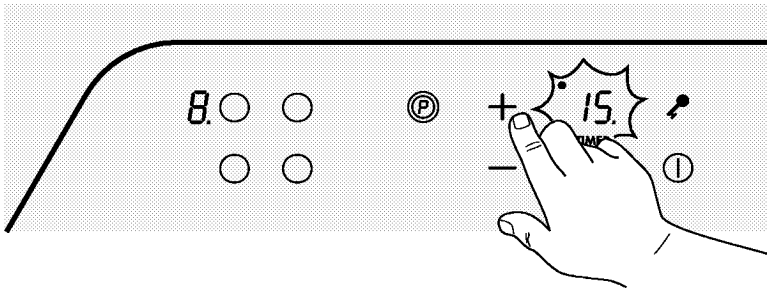
A cooking time can be set with the integrated timer for all 4 cooking zones. When the end of the cooking time is reached, the cooking zone switches itself off automatically.

1. Use the sensor field Cooking Zone to select the required cooking zone and set the required cooking stage.

2. Touch the TIMER sensor field to activate the timer function for this cooking zone. 00 appears in the display.



3. Use the sensor fields ⊕ or ⊖ to set or change the required duration until automatic switching-off (e.g. 15 minutes).



After a few seconds, the timer is started automatically and shows the time remaining until switching-off. In addition, the display “Timer active” for the relevant cooking zone lights up, e.g. the top left indicator lamp corresponds to the rear left cooking zone.

At the end of the cooking time set, the cooking zone switches off automatically and an acoustic signal sounds.

4. Touch the TIMER ◷ sensor field to switch off the signal and indicator lamp.

For more rapid adjustment, leave your finger on the sensor field ⊕ or ⊖ until the required value is reached. If the sensor field ⊖ is activated first, the time setting starts at 99 minutes. If the sensor field ⊕ is activated first, the time setting starts at 1 minute.

Displaying the Remaining Cooking Time
If you select a cooking zone which is in Timer mode, the cooking time still remaining appears in the Timer display field.

Use the Timer as a Short Time Measurer (“Minute Minder”)
The Timer function can also be used as a short time measurer without the automatic switch-off function, provided that the timer is not already being used for 1 or more cooking zones. No cooking zone may be selected in this case. The sensor field cooking zone with the decimal point in the display must therefore be touched again so that the deci-mal point goes out. Set the time as described above.

Ending the Timer Function Prematurely
There are two ways of switching off the timer early:

Switching off the cooking zone and timer simultaneously

1. Select the desired cooking zone using the cooking zone buttons.
2. Touch the ⊕ and ⊖ buttons simultaneously: **cooking zone and timer** switch off.

Switching off the timer - leaving the cooking zone active

1. Select the desired cooking zone using the cooking zone buttons.
2. Touch the “Timer” button again.
3. Touch the ⊕ and ⊖ buttons simultaneously:
- only the **timer** switches off.
- The cooking zone is left on.

Cleaning and care

Advantages for cleaning and caring for the induction cooking zone

The cleaning effort for induction glass ceramic cooking surfaces is considerably less than for cooking surfaces with radiant heating:

- The induction cooking zone reacts faster to switching down and off. Boiling over and burning in of dishes is avoided to a large degree.

- The temperaturs on the glass ceramic surface are clearly lower with inductive cooking than with the conventional radiant heating systems.

Since the heat is generated in the pan, food or foodstuffs possibly on the glass ceramic surface are not burnt in as badly.

Glass ceramic cooking surface

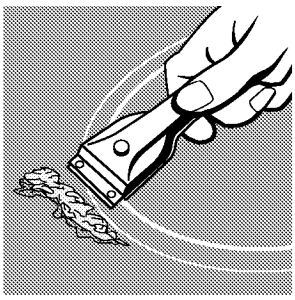
It is important to clean the cooking surface after every use!
Attention! Never use aggressive cleaning agents such as, for example, coarse scouring cleaners or scratching scouring pads.

Always clean the cooking surface when it is only a little dirty. Use a damp cloth and a little washing up liquid. Then rub the cooking surface dry with a clean cloth. Remnants of cleaner must not be left on the surface.

Clean the entire cooking surface thoroughly once a week. For cleaning use „Sidol-Edelstahlglanz“, „Stahl-Fix“, „WK-Top“ or „Cillit“.

Then rinse the entire cooking surface with plain water and rub it dry with a clean cloth. Please ensure that no residues (cleaner) remain on the surface. The coo-king surface would otherwise be damaged!

Problem dirt

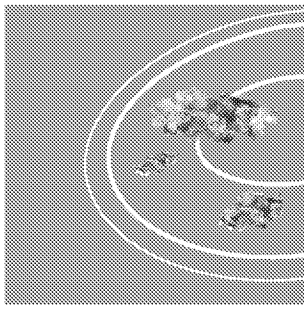


Residues from food that has boiled over

First soften these using a wet cloth and then remove residues using a glass or razor blade scraper.

Danger! Take care not hurt yourself!

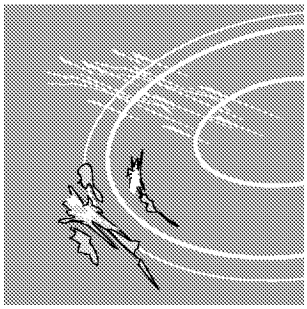
Then clean the cooking surface with the clea-ners identified above.



Burnt-in sugar, melted plastic you must remove immediately – **while it is still warm** (not hot) – with a glass scraper otherwise damage can be incurred.

Then clean the cooking surface normally. You can prevent damages by sugar or sugar-containing foods by caring for the cooking surface with „Collo-Profi“ or „Cera-fix“.

Spots

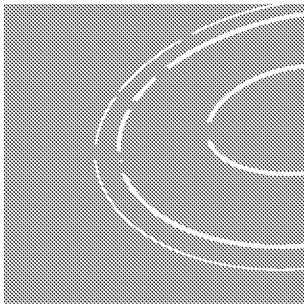


Limescale stains, mother-of-pearl-like shiny stains, metallic iridiscent discolourations, pan abrasions that have formed during coo-king can be removed best while the cooking zones **are still war**m. Use one of the cleaners mentioned above. If necessary repeat the cleaning process.

Danger!

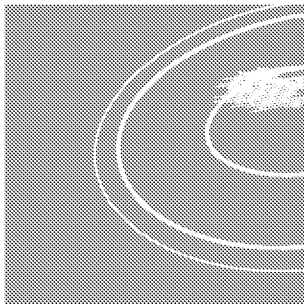
Do not put vinegar, lemons or scale remo-vers on the hob frame, they will make the surface matt. Grains of sand that have fallen on the coo-king surface can cause scratches when the pans are slid around. Ensure, therefore, that no grains of sand remain on the cooking surface.

Abraded decor



In time the decor is abraded by the use of aggressive cleaners and scouring pan bases and dark stains develop.

You can obtain suitable cleaning and caring agents as well as glass scrapers from the AEG customer service.



What to do if ...

... The letters F. flashes in the digital display?

Check whether:
- The pan is on the right cooking zone.
- The diameter of the pan base is too small for the cooking zone!
- The pan is suitable for induction cooking!

... - appears in the digital display?

- Check whether the cooking zone could be overheated. For these checks turn the cooking zone off and let it cool off. Try to switch the cooking zone on again after a few minutes with a suitable pan on it.
- The automatic switch-off feature for the cooking zone has responded. You can reactivate the cooking zone by turning it quickly off and then on again.

Installationsinstructions

Attention!
- The new unit may only be installed and connected by an **approved specialis**t.

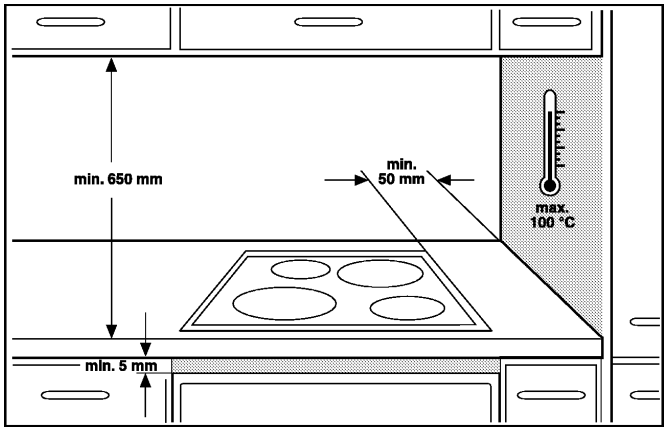
- Repairs to the appliance are only to be carried out by approved ser-vice engineers. Improper repairs can cause significant hazards for the user. If your appliance needs repairing, please contact our customer service or your dealer.

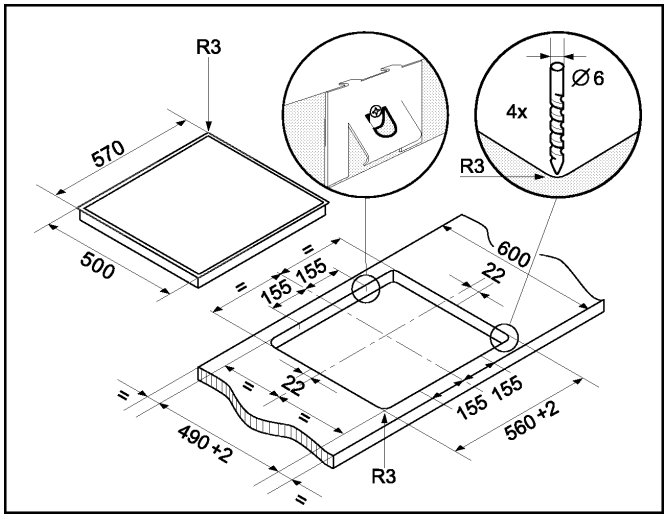
Please follow these instructions, otherwise the warranty is void in the event of damages.

- Flush-mounted units may only be operated following installation in suitable installation cabinets and workplaces which conform to the relevant standards. This ensures sufficient protection against contact for electrical units as required by VDE.

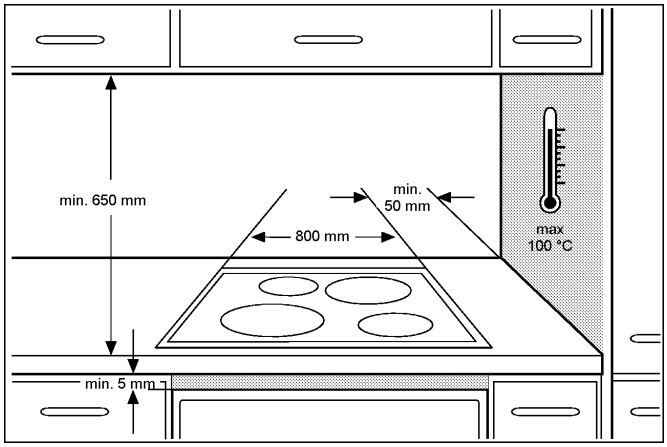
- If your appliance malfunctions or if fractures, cracks or splits appear:
  - o switch off all cooking zones,
  - o switch off the fuse for the cooking surface or remove it.

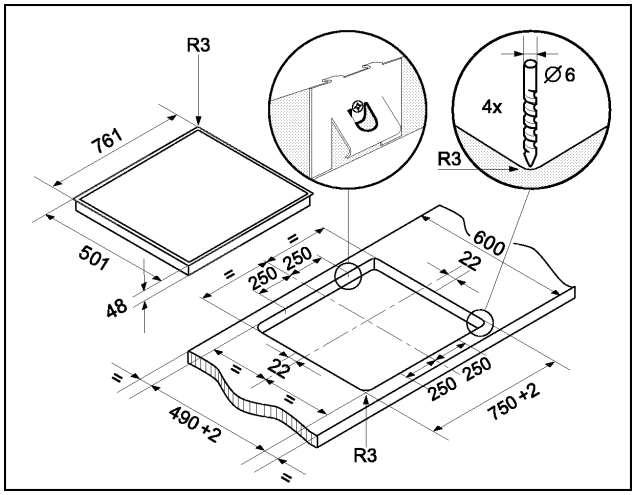
Installation (C67100K and C6800K)



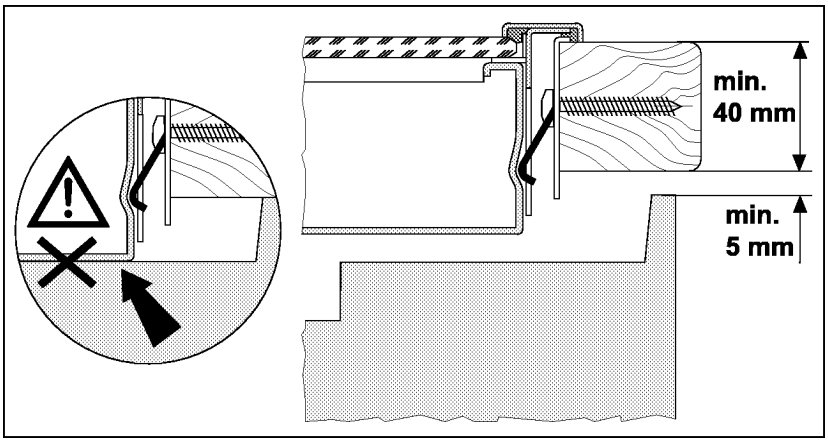


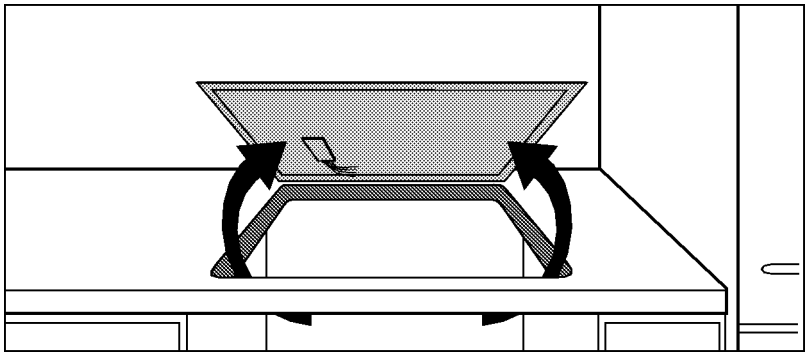
Installation (C88900K)





Installation





Technical data (C67100K)

Appliance Dimensions	
Width	570 mm
Depth	500 mm
Height	55 mm
Height inside	52 mm
Cut-Out Dimensions	
Width	560 mm
Depth	490 mm
Corner radius	R3
Power Consumption	
Radiant heat single ring cooking zone ø 145 mm	1200 W
Radiant heat casserole zone ø 180 mm - ø 120 mm	1700 W
Induction cooking zone ø 145 mm	1400 W
Induction cooking zone ø 210 mm	2200 W
Induction cooking zone ø 210 mm (P)	3000 W
Heater Element Voltage	230 V ~
Total Electrical Load Max.	6.5 kW

Technical data (C67100K)

Appliance Dimensions	
Width	570 mm
Depth	500 mm
Height	55 mm
Height inside	52 mm
Cut-Out Dimensions	
Width	560 mm
Depth	490 mm
Corner radius	R3
Power Consumption	
Induction cooking zone ø 145 mm	1400 W
Induction cooking zone ø 180 mm	1800 W
Induction cooking zone ø 180 mm (P)	2300 W
Induction cooking zone ø 210 mm	2200 W
Induction cooking zone ø 210 mm (P)	3000 W
Heater Element Voltage	230 V ~
Total Electrical Load Max.	7.2 kW

Technical data (C88900K)

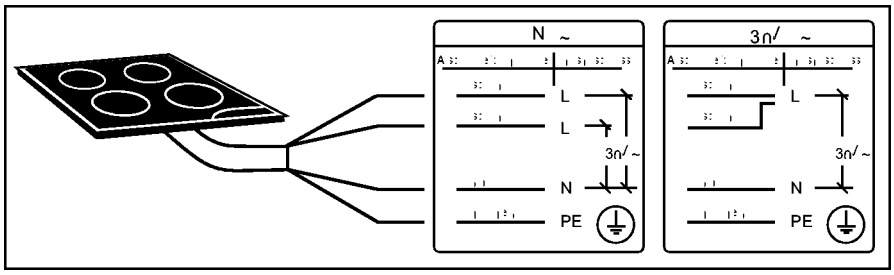
Appliance Dimensions	
Width	761 mm
Depth	501 mm
Height	55 mm
Height inside	52 mm
Cut-Out Dimensions	
Width	750 +2 mm
Depth	490 +2 mm
Corner radius	R3
Power Consumption	
Induction cooking zone ø 145 mm	1400 W
Induction cooking zone ø 180 mm	1800 W
Induction cooking zone ø 180 mm (P)	2300 W
Induction cooking zone ø 210 mm	2200 W
Induction cooking zone ø 210 mm (P)	3000 W
Warming zone	120 W
Heater Element Voltage	230 V ~
Total Electrical Load Max.	7.32 kW

Safety instructions for the installer

- This hob must be installed by qualified personnel, according to the manufacturer's instructions and to the relevant country standards.
- In respect of fire protection, this appliance corresponds to type Y (IEC 335-2-6). Only this type of appliance may be installed with a high cupboard or wall on one side.
- It is not permitted to fit drawers below the cooking surface.
- Protection against electric shock must be provided by the installation.
- The kitchen unit in which the appliance is fitted must satisfy the requirements of DIN 68930 in respect of stability.
- Built-in ovens and cooking surfaces are fitted with special connector systems. They may only be combined with appliances with a matching system.
- All cut surfaces are to be sealed with a suitable sealant for protection against moisture.
- On tiled work surfaces, the joints in the area where the hob sits on the surface must be completely filled with grout.
- On natural, artificial stone, or ceramic tops, the snap action springs must be bonded in place.
- Ensure that the seal is correctly seated in the frame and that it is sea-ted against the work surface without leaving any gaps. Additional silicon sealant must not be applied, this will make removal more difficult in the event of the need for service.
- To remove the hob, it must be pressed out from below.

Electrical connection

Only the supply lead fitted on the recess may be used for connecting the unit. Replacement cables can only be obtained from AEG customer service.



A fixture must be provided in the electrical installation which allows the appliance to be disconnected from the mains at all poles with a contact opening width of at least 3 millimetres. Suitable isolation devices include, e.g. cut-outs, fuses (screw type fuses are to be removed from the holder), earth leakage trips and contactors.

Attention! Make the electrical connection in accordance with the con-nection diagram.

Additional information for the service

Cooktop assembly

- The cooktop assembly conforms to the system of the New Range, i.e. the cooktop frame and the cooktop glass are two separate parts and not stuck with each other.

- After disassembling the cooktop take care that the 7-segment display and, with the self-sufficient built-in cooktops, the control panel are not in the cooktop cover, but is clipped to the cooktop glass from below.

Cooktop technology

- With the twofold induction, the induction hot plates are front right and left, not laterally one after the other as with the previous version. The induction module is a twofold module.

- With the fourfold induction, the induction module consists of a block of four.

- With this new series of induction cooktops there are no test points to check the electronic in case of a malfunction. That means, if the reason for a hot plate, which does not function, is to be found in a malfunction of the electronic, the only solution is to exchange the module or, with self-sufficient built-in cooktops, to exchange the control panel. The modules can also not be checked with the help of a test routine.

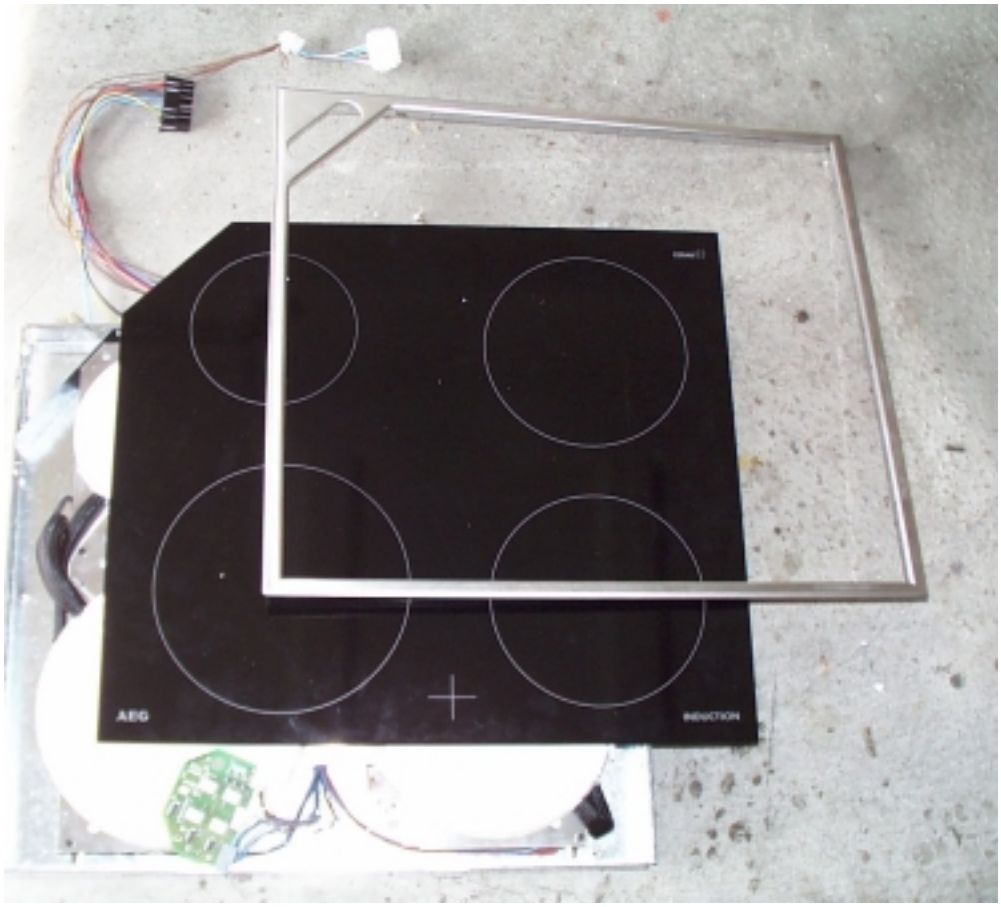
Compatibility

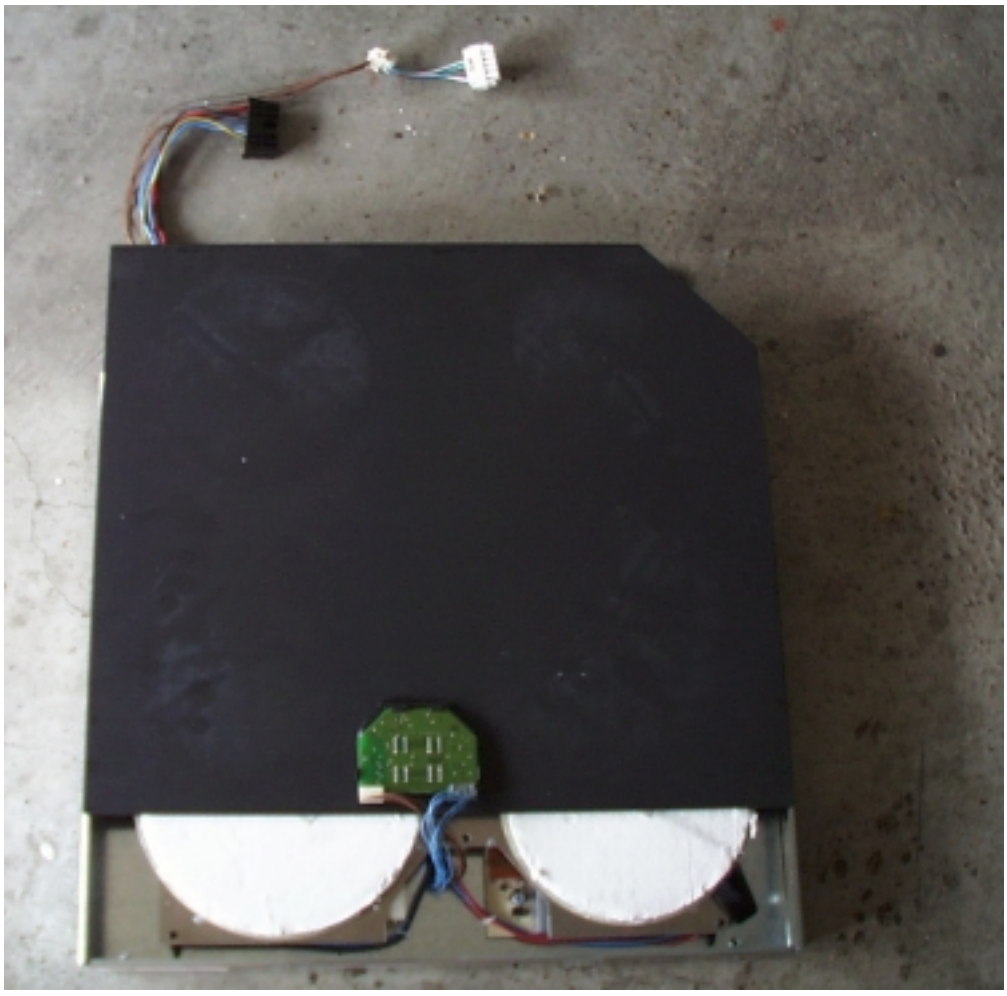
- The induction cooktops can only be combined with ranges which are equipped with an ERM (modular energy regulator), from range series Compentence 2000 onward, classes Top and Comfort.

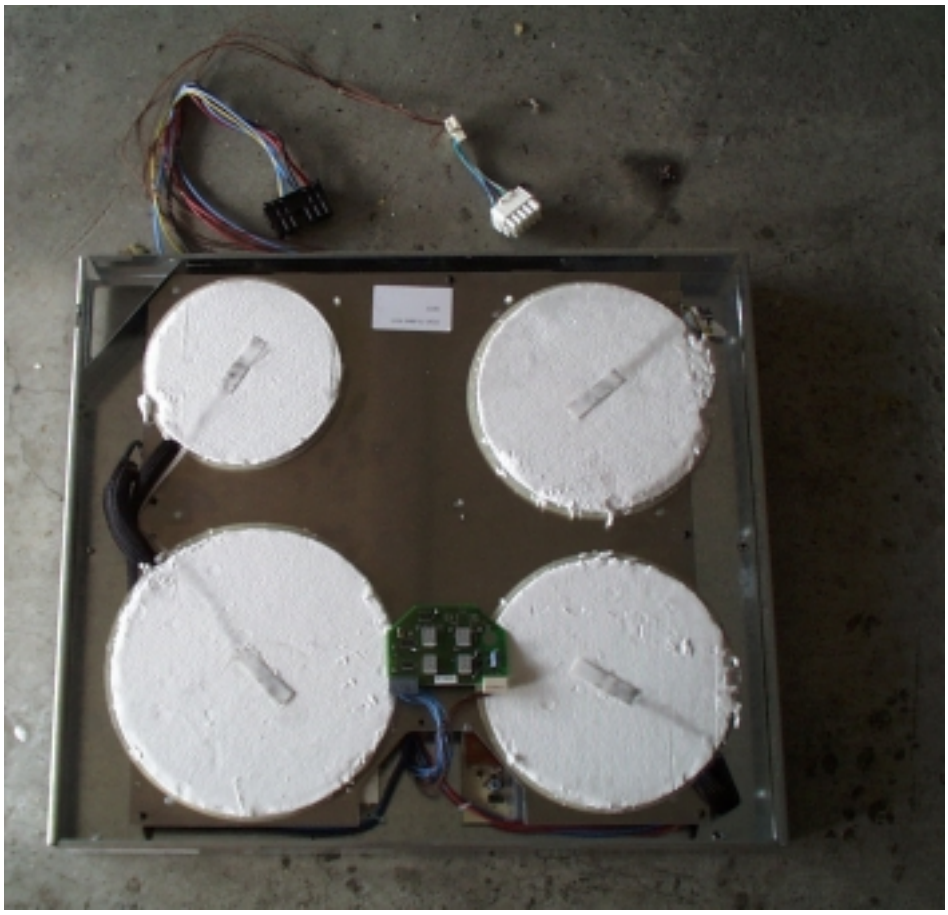
- Concerning the compatibility of the control lines, these are directly compatible from Century onward. With the previous range series Competence, the control line is equipped with an adaptor.

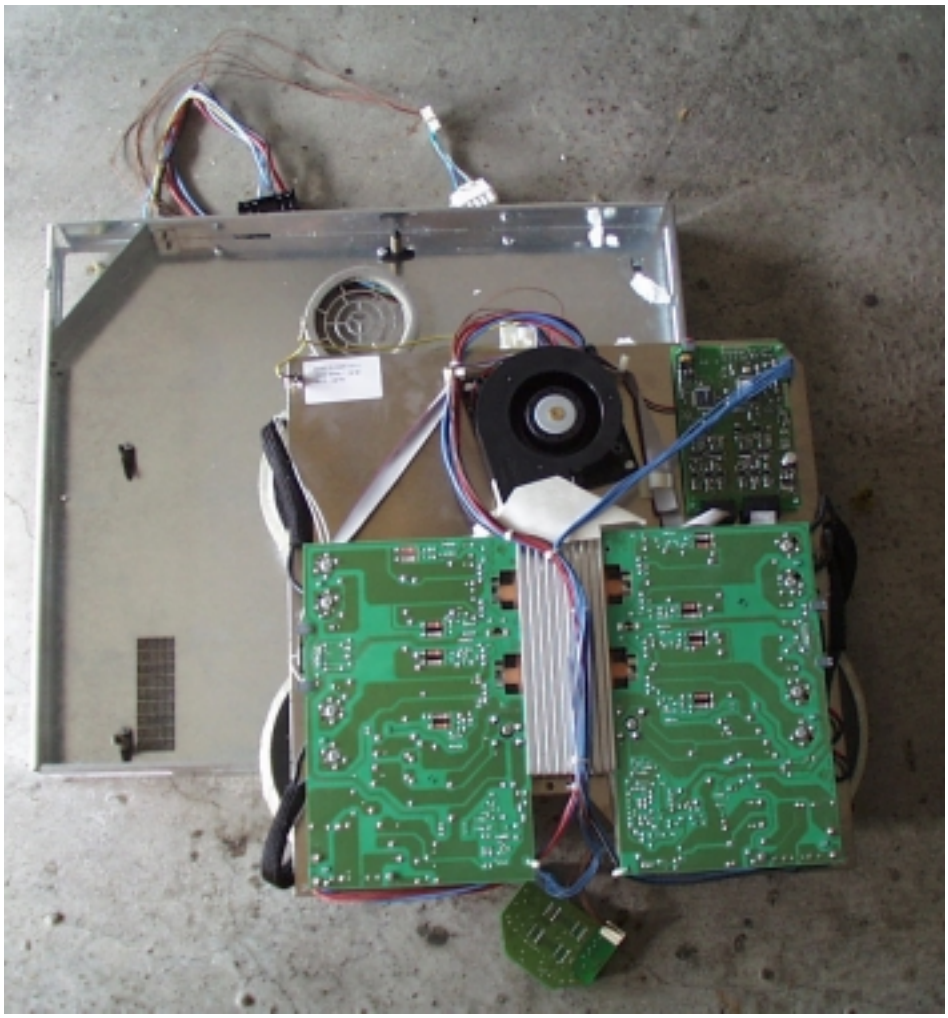
Cooktop assembly

4 Induction









Cooktop assembly

2 Induction